



raspberry meringue nests

It's always a challenge to improve on a classic, but, as always, Chef Lisa is up to it. Here, she takes the classic Pavlova and transforms it from ho-hum to oh-yum. Meringue nests, with crisp exteriors and soft, light interiors, are packed with a homemade, sweet raspberry filling and finished with an airy pillowy topping.

SERVES: 6



julie albert & lisa gnat

ingredients

Meringue Nests

- 4 egg whites
- Pinch of kosher salt
- 1 cup sugar, divided
- 1 tsp cornstarch
- 1 tsp white vinegar

Raspberry Filling

- 3 cups frozen raspberries
 - 1/2 cup sugar
 - 1/4 cup water
 - 2 egg yolks
 - 1/2 cup sugar
 - 1/2 cup water
 - 1/4 cup cornstarch
 - Pinch kosher salt
 - 2 tbsp butter
- Cool Whip Dessert Topping, for garnish
 - Seedless raspberry jam, for garnish

directions

1. Preheat oven to 250°F. Line 2 baking sheets with parchment paper. Trace six 3-inch circles on the parchment sheets. Flip the parchment over so your meringue won't touch the ink.
2. For the meringues, place the egg whites and salt in a clean, dry bowl of an electric mixer. Using the whisk attachment, whip on medium speed until soft peaks form. Increase speed to high and gradually add 3/4 cup sugar, mixing until stiff peaks form. In a small bowl, combine 1/4-cup sugar with cornstarch. Lightly fold cornstarch mixture and vinegar into egg whites. Using a piping bag fitted with a small round nozzle, pipe and fill in over pre-drawn circles, continuing to pipe 3-4 rings on top of each other around the rim to form a nest. Bake for 30 minutes, turn off oven and let cool for 2 hours in closed oven.
3. For the raspberry filling, in a medium saucepan, combine raspberries, 1/2 cup sugar and 1/4 cup water. Heat on medium-high, stirring frequently for 5 minutes until mixture is lightly boiling and berries are breaking down. In a separate bowl, whisk eggs yolks, 1/2 cup sugar, 1/2 cup water, cornstarch and salt. Temper the egg yolk mixture by quickly whisking in a few tablespoons of the hot raspberry mixture. While continually whisking, transfer warmed egg mixture to saucepan. Stir constantly over medium heat until mixture begins to thicken, about 2 minutes. Press raspberry mixture through a fine mesh strainer and discard any solids. Return raspberry filling back to saucepan over low heat. Add butter, whisking 1-2 minutes. Remove from heat and refrigerate until ready to use, cooling completely.
4. When ready to serve, fill meringue nests with raspberry filling, top with a heaping spoon of Cool Whip Dessert Topping and drizzle raspberry jam to finish.

